

ATTUALITA'

*The savoir-fair of our
small farmers and
livestock farmer*

5 COURSES

Summer salad 5,7,8, 9
Fiesole courgettes, aged pecorino cheese and spring vegetables

Veal heart sweetbread, grilled and glazed with peach and licorice 7,9

Agnolotti del plin stuffed with beef , anchovies , green sauce and Fior di
Capalbio fondue 1,3,4,6,7,9,12

Londa suckling pig, braced lettuce, melon and cucumbers 1,3,6,7,9,10,

Ricotta, Mugello honey and pollen 1,3,7

144,00

OUR SOMMELIER
SUGGEST THE
FOLLOWING
PAIRING

Discover our wines in 5 pours

74,00

CARTA BIANCA 9 COURSES

The free interpretation of the Chef

194,00

OUR SOMMELIER
SUGGEST THE
FOLLOWING
PAIRING

Discover our wines in 9 pours

129,00

IDENTITÀ

*The soul and the voyage
of Antonello*

7 COURSES

Seared Gillardeau oyster, foie gras, spring onions, salicornia
and green apple 3,4,7

Veal heart sweetbread, grilled and glazed with peach and licorice 7,9

Spaghetti Gentile di Gragnano, small squid, seaweed, cannellini beans and bottarga
1,4,7

Tenuta San Carlo organic carnaroli rice with Arcenni farm snail ragù , wild herbs,
salted lemon and crispy celery 7,9

Crema brûlée with pepper, pickled vegetables and Modena balsamico 15 years old
1,3,6,7

Londa suckling pig, braced lettuce, melon and cucumbers 1,3,6,7,9,10,

Celery, raspberry and lime 1,9

174,00

OUR SOMMELIER
SUGGEST THE
FOLLOWING
PAIRING

Discover our wines in 7 pours

109,00

Discover our 4 alcohol-free tastings featuring our house-made sodas and kombucha. 64,00